

## LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE



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- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Used Teas



t-Series The Original  
Earl Grey

### Ingredients



## **LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE**

### **Lavender and Earl Grey Ganache**

- 240ml cream
- 4g vanilla beans
- 60g glucose
- 67g butter
- 368ml milk chocolate
- 1g salt
- 2 lavender flowers
- 30g Dilmah The Original Earl Grey, tea leaves

### **Milk Skin Tulle Ganache**

- 250 ml milk

## **Methods and Directions**

### **LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE**

#### **Lavender and Earl Grey Ganache**

- Place cream, vanilla, lavender and Earl Grey tea leaves in a pot. Bring it to a boil.
- Pour over chocolate and sit for 3 minutes.
- Whisk to combine at 32C then add butter and mix with stick blender.
- Pipe into chocolate shells then seal with more chocolate.

### **Milk Skin Tulle Ganache**

- Heat milk in a pan. Allow to cool and form a skin.
- Place baking paper over the milk then raise to remove the skin.
- Dehydrate in the oven at 80C.